

Grandma39s Secret Pie Crust

Oscar · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

16

Description

The secrets out A great basic pie crust from Grandmas secret recipes

Ingredients

- - 3 cups all-purpose flour - 1 teaspoon salt - 1 ¼ cups shortening - 1 egg
- beaten - 1 tablespoon distilled white vinegar - 4 tablespoons water

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). In large bowl mix flour and salt. Cut in shortening with two butter knives. In a separate bowl
2. mix together egg
3. vinegar
4. and water. Drizzle wet mixture into dry mixture
5. cutting it in. Roll out dough
6. and fit into two 9-inch pie pans. Bake in the preheated oven for 12 minutes.